

### **IN THE TITLE**

Please cancel the original Title of the Invention and substitute therefor the following new Title of the Invention: -- DEVICE AND SACHET FOR PREPARING DRINKS MADE BY THE ADDITION OF LIQUID TO A BASE AND THE PROCEDURE FOR PREPARING SUCH DRINKS--.

### **IN THE SPECIFICATION**

Please cancel the original specification and substitute therefor the enclosed substitute specification. The original specification was a literal English language translation of the German priority document and, as such, contained numerous grammatical errors, awkward syntax, and generally did not conform to standard U.S. practice. The substitute specification corrects these matters and will greatly facilitate prosecution of the application. Applicants submit that no new matter is injected into the application by way of the substitute specification. A marked-up copy of the originally filed specification is enclosed for the Examiner's reference.

### **IN THE CLAIMS**

Please cancel claims 1 through 40. Please insert new claims 41 through 82 as follows:

--41. A device for production of beverages wherein liquid is added to an infusion material to make the beverage, said device comprising;

a tank configured for introduction of the liquid into an interior volume of said tank;

a screen basket movably disposed within said tank, said screen basket configured for receipt of the infusion material;

said screen basket sized with respect to said tank such that a relatively small gap is defined between said screen basket and an inside wall of said tank, said gap having dimensions such that upon movement of said screen basket within said tank, substantially all of the liquid within said tank is caused to flow through said screen basket for permeation of the liquid and infusion material.

42. The device as in claim 41, wherein said screen basket is vertically movable within said tank.

43. The device as in claim 41, wherein said screen basket is rotatably movable within said relative to a vertical axis.

44. The device as in claim 41, further comprising a sealing device disposed in said gap around a circumference of said screen basket.

45. The device as in claim 41, further comprising a drive system attached to said screen basket for moving said screen basket in said tank.

46. The device as in claim 45, wherein said drive system comprises a water-operated hydraulic system.

47. The device as in claim 46, wherein said water-operated hydraulic system is connectable to a water main supply.

48. The device as in claim 41, wherein said screen basket comprises generally impermeable side walls and a permeable floor.

49. The device as in claim 48, wherein said screen basket further comprises a permeable lid.

50. The device as in claim 41, wherein said screen basket is compartmentalized.

51. The device as in claim 50, wherein said screen basket comprises a plurality of compartments in a horizontal plane for simultaneous movement in a vertical plane.

52. The device as in claim 50, wherein said screen basket comprises a plurality of vertically aligned compartments.

53. The device as in claim 52, wherein said screen basket is rotationally movable within said tank and comprises permeable side walls.

54. The device as in claim 41, further comprising a control device configured for controlling production of the beverage as a function of any combination of quantity of liquid within said tank, temperature of liquid within said tank, type of infusion material, and infusion time of the liquid and infusion material.

55. The device as in claim 54, wherein said control device is programmable.

56. The device as in claim 41, wherein said screen basket is vertically movable within said tank and upward movement of said screen basket is limited such that for a given quantity of liquid in said tank, a floor of said screen basket is generally at an upper surface level of the liquid at an upper reversing point of movement of said screen basket.

57. The device as in claim 56, wherein an upper edge of said screen basket is located above the upper surface of the liquid within said tank at a lower reversing point of movement of said screen basket.

58. The device as in claim 41, further comprising at least one sensor disposed so as to detect movement of said screen basket within said tank.

59. The device as in claim 41, further comprising a heating system configured generally at a bottom of said tank for heating the liquid within said tank.

60. The device as in claim 41, further comprising a cooling system configured generally near a top of said tank for cooling liquid within said tank.

61. The device as in claim 41, further comprising at least one temperature sensor disposed to monitor temperature of the liquid in said tank.

62. The device as in claim 41, wherein said tank comprises a sealable lid.

63. The device as in claim 62, further comprising a sensor disposed so as to monitor the position of said lid.

64. The device as in claim 41, wherein said tank is supported by a mounting bracket.

65. The device as in claim 41, further comprising at least one sensor disposed to monitor a quantity of liquid within said tank by measuring a weight of said tank.

66. The device as in claim 65, wherein said sensor comprises a strain gauge.

67. A process for producing beverages by the addition of a liquid to an infusion material within a tank, said process comprising:

adding the infusion material to a screen basket that is movable within the tank;

adding a predetermined measured amount of liquid to the tank and subsequently heating or cooling the liquid within the tank to a desired temperature; and

after the liquid has reached the desired temperature, moving the screen basket containing the infusion material within the tank for a predetermined infusion time as a function of type of infusion material and amount of liquid within the tank, the liquid within the tank passing through the screen basket as the basket is moved.

68. The process as in claim 67, wherein a movement of the screen basket within the tank is determined as a function of any combination of type of infusion material, liquid temperature, and quantity of liquid within tank.

69. The process as in claim 67, further comprising storing the beverage within the tank for subsequent dispensing from the tank after the infusion time, monitoring temperature of the beverage within the tank during storage and dispensing, and activating heating or cooling elements to maintain the beverage at a desired temperature.

70. The process as in claim 67, comprising determining the quantity of liquid within the tank by weighing the tank with liquid with a weight measuring device that has been adjusted for zero weight with the tank empty.

71. The process as in claim 67, further comprising storing the beverage within the tank for subsequent dispensing from the tank after the infusion time, and monitoring quantity of the beverage in the tank during storage and dispensing.

72. The process as in claim 67, wherein the tank has a sealable lid, and further comprising monitoring the position of the lid such that the liquid in the tank cannot be heated unless the lid is in a closed position.

73. The process as in claim 67, wherein the screen basket is moved out of the liquid after the infusion time, and a signal is automatically generated indicating that the beverage is complete.

74. The process as in claim 73, wherein time remaining for the infusion time is monitored and displayed.

75. The process as in claim 67, comprising moving the basket within the tank with a water-operated hydraulic system.

76. A sachet configured for holding an infusion material wherein a beverage is produced by infusing a liquid at a desired temperature through the sachet, said sachet comprising a plurality of chambers through which the liquid can flow, each of said chambers containing infusion material, said chambers oriented and formed as a function of the tank size in which said sachet will be placed such that a largest cross-sectional dimension of each chamber is disposed generally perpendicular to a directional flow of liquid within the tank.

77. The sachet as in claim 76, wherein said chambers are separated by partitions.

78. The sachet as in claim 77, wherein said partitions comprise sealed regions of a material forming said sachet.

79. The sachet as in claim 77, wherein said partitions are separable.

80. The sachet as in claim 76, wherein said sachet is made of a permeable material.

81. The sachet as in claim 76, wherein said sachet has a shape conforming to a flooded cross-section of the tank in which said sachet is to be placed.

82. The sachet as in claim 77, further comprising apertures defined through said partitions.